if you want success



Coffee Culture

CORFEE SPECIALITIES

NTERNATIONA



The key to coffee success

From »just« a cup of coffee ...



Success in the hospitality industry is all about setting trends. Coffee, in all its traditional and innovative varieties, is and will be a trendsetter, with a very good earnings potential.

However, anyone content to serve "just a cup of coffee" is missing the opportunity to achieve additional revenue. For example, an espresso offered and served in authentic style with a glass of water and a small pastry, on an elegant tray, definitely the consumer added value.

WMF Coffee Culture is a new system, devised for serving all the coffee specialities in style. A blend of traditional and contemporary products to enable any caterer to present their outlet as a place for international coffee culture.

In conjunction with the specially designed advertising and the WMF Coffee Culture sets, sales can increase, with excellent returns for your business.

... to the lucrative coffee culture with WMF









Latte Magghiato







Latte Macchiato Corretto

Café Crème

Offer your customers the whole world of coffee and you can profit from the improved earnings potential.

There are so many possibilities when it comes to preparing coffee that it's not sufficient just to offer two or three products on the beverages menu. WMF Coffee Culture International allows you to expand your range very easily, with the addition of a number of selected coffee specialities.

By offering new and varied coffee specialities, you will increase your customers' interest. What's more, you get ahead of competitors who fail to spot trends and do not react flexibly enough to changing customer

In a very simple way, WMF Coffee Culture shows the direction of development for the world of coffee in hospitality. Trendy specialities, with presentation and serving suggestions, offer the potential for innovations

"Latte Macchiato, Caffè con Ghiacchio, Flavoured Coffee ..." these are some of the names that should appear on any beverages menu today. One good reason is that any of these products is far more lucrative than "just

and earnings to the winners in tomorrow's catering industry.







lced coffee

Latte Macchiato



Special Coffee





Espresso Sorbetto



Classic filter coffee

demands.

a coffee".



Espresso Macchiato

Flavoured Coffee



Espresso

Cappuccino



Expand your range to suit your requirements with these WMF »Coffee Culture« sets

Success in the hospitality industry is due to a number of factors, such as service, atmosphere, taste, quality and originality. Product presentation also naturally plays a part in the overall image.



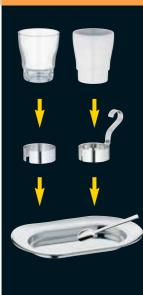












The perfect combination: beautifully shaped porcelain cups or glasses, with a ring or a handle, coordinating spoon and serving tray made from Cromargan[®] stainless steel 18/10.

As befits espresso and other coffee specialities, the cups are made from exclusive hard porcelain. Clearly, coffee – and other products – are set off to best effect in the completely seamless glasses.

Complimented by a functional, decorative ring or handle made from high-grade stainless steel, the result is a visual combination that's hard to beat. The tray, also made of stainless steel, is just the right size to hold not only the beverage but also the stainless steel spoon (always the appropriate size), sugar sachet and a little something sweet to go with it.





With the All-round »Coffee Culture Set« from WMF, you are equipped for any occasion

The All-round set includes everything you need to stimulate coffee sales – from a wide variety of glasses and porcelain cups to professional marketing strategy.



WMF Coffee Culture

The key to coffee success

WMF Hotel Sales Division

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